



Recipe Name: White Chicken Chili

File No:

Recipe Adapted From:



Federal Way School District

Grade Group (s): K-8, 9-12	<b>HACCP Process</b> <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure
Oil, Olive		¾ cup
Onion, Flakes, Dehydrated	½ lb	
Peppers, Bell, Green, Raw, Diced		1 cup
Jalapeno, Raw, Diced	3 oz	
Garlic, Powder		2 Tbsp
Cumin, Ground		2 Tbsp
Oregano, Dried		1 Tbsp
Chili Powder, Mild		1½ tsp
Beans, Great Northern, Canned, Low Sodium Drained, Rinsed, USDA #100373		1 #10 can
Beans, Pinto, Canned, Low Sodium, Drained, Rinsed, USDA #100365		1 #10 can
Water		3 qt 1¼ cup
Peppers, Chili, Canned	¼ #10 can	
Chicken, Strips, Cooked, Frzn, USDA #110462	9½ lbs	
Corn, Frozen, USDA #1	1 lb	
Milk, 1%		1⅓ cup
Sour Cream, Low Fat		¾ cup
Cilantro, Fresh, Chopped	3 oz	

Procedure
1. In a large steam jacket kettle, sauté olive oil, onion, green pepper, jalapeno, garlic, cumin, oregano, and chili powder. Simmer until fragrant, 6-10 minutes. 2. Add beans, water, chilies, chicken, and corn. 3. Simmer chili until an internal temperature of 165°F for at least 15 seconds is reached. 4. Remove from heat and add milk slowly, stirring constantly. CCP: Hot hold for service at 135°F or higher. 5. Garnish each serving with 1 Tbsp of sour cream and a pinch of cilantro.

Meal Component Contribution		
Meat/Meat Alternate: 2 oz eq		
Vegetable Subgroups		
DG	RO	BPL
		¼ c
S	O	A
		⅛ c
Fruit:		
Grains:		
Based on USDA Food Buying Guide-RAW		

Total Yield	
Weight:	
Number of Pans:	
Pan Size:	
Volume:	
Nutrition Analysis Based on Portion Size	
Calories: 330 kcal	
Saturated Fat (g): 4.15 g	
Sodium (mg): 566.51 mg	
Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes  
S - starchy O - other A - additional